

FESTIVE SEASON INFORMATION

CHRISTMAS FAYRE MENU

Our Christmas Fayre Menu will be available from 25th November to 23rd December. Served Monday to Saturday from 12pm. 2 Courses for £26.95 & 3 Course £30.95. Non-refundable deposit of £10pp required upon booking for parties of 10 or more. For parties of 10 or more a full pre-order required 7 days before booking date to be emailed to info@thecelitcarms.co.uk

SUNDAYS

We will be serving our Sunday à la carte menu & Sunday set menu. Non-refundable deposit of £10pp required upon booking for parties of 10 or more. For parties of 10 or more a full pre-order required 7 days before booking date to be emailed to info@thecelitcarms.co.uk

CHRISTMAS EVE & BOXING DAY

We will be serving our Christmas Eve & Boxing Day à la carte menu 12pm until 8pm. Non-refundable deposit of £10pp deposit required for all bookings, payable upon booking. Your table is provisional until deposit paid. Full pre-order required for parties of 10 or more, emailed 7 days prior to booking info@thecelticarms.co.uk

CHRISTMAS DAY

We will be serving our classic Christmas Day menu £94.95pp (under 12's £49.95, menu available upon request). Non-refundable deposit of £25pp deposit payable upon booking. Full payment required by 11th November & full pre-order required by 25th November emailed to info@thcelticarms.co.uk. Please note we will be closing at 4:30pm.

NEW YEARS EVE

We will be serving our à la carte menu 12pm until 8pm. Non-refundable deposit of £10pp deposit required for all bookings, payable upon booking. Your table is provisional until deposit paid. Full pre-order required for parties of 10 or more, emailed 7 days prior to booking to info@thecelticarms.co.uk

Please note we will be closing at 11pm & we are closed New Years Day.

CHRISTMAS PARTY NIGHTS

We will be serving our Christmas Party Night menu £34.95 available dates 6th, 7th, 13th, 14th December 7pm-12pm, 7pm arrival. Non-refundable deposit of £10pp deposit required. Full payment & full pre-order required 1 month prior to date. Preorder emailed to events@thecelticarms.co.uk

LIVE BAND CHRISTMAS PARTY NIGHT

We will be serving our Christmas Party Night menu with The Big Beat Band 20th December £39.95. 7-12pm, 7pm arrival. Non-refundable deposit of £10pp deposit required. Full payment & full pre-order required 1 month prior to date. Pre-order emailed to events@thecelticarms.co.uk

ALLERGENS - All our dishes are made in house. Any allergies, intolerance or dietary needs please inform a member of staff. Allergen information available on request. Some of our dishes contain nuts & alcohol. KEY TO MENUS, V-Vegetarian, VG-Vegan, VGA-Vegan Available, GA-Gluten Free, GFA-Gluten Free Available

CHRISTMAS FAYRE MENU

Available Monday to Saturday all day from 25th November to 23rd December 2 Courses £26.95 or 3 Course £30.95

Pre-order form available on our website and inside back cover of this brochure to email to info@thecelticarms.co.uk

STARTERS

Tomato & Roasted Red Pepper Soup bloomer bread & butter (V - GFA - VGA)

Beetroot Terrine

candied walnuts, fresh rocket, red wine dressing & toasted sourdough bread (V - GFA - VGA)

Garlic & Rosemary Baked Camembert toasted focaccia, caramelised red onion chutney & crudities (V - GFA)

Game Terrine

spiced blackberry chutney, glazed figs & toasted focaccia (GFA)

Breaded Pollock Scampi pea puree, lemon mayonnaise & crispy capers

MAINS

Traditional Roast Turkey

garlic & herb roasted potatoes, sage & cranberry stuffing, pigs in blankets, honey roasted carrots & parsnips, red cabbage & turkey gravy (GFA)

10 Hour Braised Feather Blade of Beef

blue cheese butter, truffle mashed potato, Chantenay carrots & red wine jus (GF)

Chicken Supreme

boulangere potato, glazed carrots, button mushroom & bacon jus (GF)

Tomato & 5 Bean Wellington

garlic & herb roasted potatoes, honey roasted carrots & parsnips, red cabbage & tomato sauce $(V \cdot VG)$

Pan Fried Seabass Fillet chive new potato cake, prawn bisque, fennel & mint salad (GF)

DESSERTS

Christmas Pudding

brandy sauce, red currants (V - GFA - VGA)

Black Forrest Cheesecake chocolate shavings (V - GFA)

Double Chocolate Brownie

vanilla ice cream, chocolate sauce (VGA)

Orange Sorbet & Cherry Compote (V - VG)

Cheese & Biscuits

crackers, malt loaf, apple, celery, grapes, chilli & apricot chutney £3.95 supplement GFA

CHRISTMAS DAY

£94.95pp (under 12's £49.95, menu available upon request). Pre-order form available on our website to email to info-thecelticarms.co.uk

AMUSE BOUCHE CHOOSE ONE

Roasted Tomato & Red Pepper Soup, chive crème fraiche (*V - GFA - VGA*) Cream of Parsnip Soup, parsnip crisp, chive crème fraiche (*V - GFA - VGA*)

STARTERS CHOOSE ONE

Smoked Mackerel Pate Roulade, pickled cucumber, horseradish cream, watercress salad & sourdough croutes (GFA)

Beetroot Terrine, candied walnuts, fresh rocket, red wine dressing & toasted sourdough bread (*V* - *GFA* - *VG*)

Garlic & Rosemary Camembert, cranberry & orange chutney, crudites & toasted focaccia (V - GFA)

Pork Belly wrapped in Bacon, butternut squash puree, butternut seeds & apple jus (GFA)

MAINS CHOOSE ONE

Traditional Roast Turkey, garlic & herb roast potato's, sage & cranberry stuffing, pigs in blankets, honey roasted carrots & parsnips, red cabbage, Yorkshire pudding & turkey gravy (GFA)

Thyme & Garlic Roast Sirloin of Beef (pink or well done), honey roasted parsnips & carrots, pigs in blankets, sprouts, sage & cranberry stuffing, sticky red cabbage, turkey gravy, Yorkshire pudding & garlic & herb roasted potatoes (GFA)

Pan Fried Halibut Fillet, fondant potato, salsa Verde, crispy capers & preserved lemon oil (GFA)

Tomato & Roasted Vegetable Wellington, honey glazed parsnips & carrots, sticky red cabbage, sprouts & garlic & herb roasted potatoes (V - VG)

Duo of Roast Beef & Turkey, honey roasted parsnips & carrots, pigs in blankets, sprouts, sage & cranberry stuffing, sticky red cabbage, turkey gravy,

Yorkshire pudding & garlic & herb roasted potatoes (GFA)

DESSERTS CHOOSE ONE

Christmas Pudding, brandy sauce & redcurrants (GFA)
Chocolate Orange Cheesecake, chocolate shards & passion fruit coulis
Welsh Cheese Board, grapes, sliced apple, crackers, celery, malt loaf & chilli & apricot chutney (GFA)

Treacle & Ginger Sticky Toffee Pudding, toffee sauce & vanilla ice cream (GFA - VGA)

Traditional Boozy Sherry Trifle

CHRISTMAS PARTY NIGHTS

in the The Prince of Wales Suite available dates 6th, 7th, 13th, 14th December. Perfect for groups of any size, 3 course menu & DJ playing until Midnight £34.95pp 7pm -12pm.

Monday - Thursday dates available for private events £30.95pp (DJ available upon request), minimum of 30 covers required.

Full pre-orders & payment required 1 month prior emailed to events@thecelticarms.co.uk

STARTERS

Tomato & Roasted Red Pepper Soup bloomer bread & butter (V - GFA - VGA)

Game Terrine spiced blackberry chutney, glazed figs & toasted focaccia (GFA)

Breaded Pollock Scampi pea puree, lemon mayonnaise & crispy capers

MAINS

Traditional Roast Turkey

garlic & herb roast potato's, sage & cranberry stuffing, pigs in blankets, honey roasted carrots & parsnips, red cabbage & turkey gravy (GFA)

10 Hour Braised Feather Blade of Beef blue cheese butter, truffle mashed potato, Chantenay carrots & red wine jus (GF)

Tomato & 5 Bean Wellington
garlic & herb roasted potatoes, honey roasted carrots & parsnips, red
cabbage & tomato sauce (V - VG)

Pan Fried Seabass Fillet chive new potato cake, prawn bisque, fennel & mint salad (GF)

DESSERTS

Christmas Pudding brandy sauce, red currants (V - GFA - VGA)

Black Forrest Cheesecake chocolate shavings (V - GFA)

Double Chocolate Brownie vanilla ice cream, chocolate sauce (VGA)

Orange Sorbet & Cherry Compote (V - VG)

LIVE BAND CHRISTMAS PARTY NIGHT

Live Band Party Night with The Big Beat Band - 20th December.

3 course menu with a glass of prosecco on arrival £39.95pp, 7pm -12pm.

Full pre-orders & payment required 1 month prior emailed to events@thecelticarms.co.uk

STARTERS

Tomato & Roasted Red Pepper Soup bloomer bread & butter (V - GFA - VGA)

Game Terrine spiced blackberry chutney, glazed figs & toasted focaccia (GFA)

Breaded Pollock Scampi pea puree, lemon mayonnaise & crispy capers

MAINS

Traditional Roast Turkey

garlic & herb roast potato's, sage & cranberry stuffing, pigs in blankets, honey roasted carrots & parsnips, red cabbage & turkey gravy (GFA)

10 Hour Braised Feather Blade of Beef blue cheese butter, truffle mashed potato, Chantenay carrots & red wine jus (GF)

Tomato & 5 Bean Wellington
garlic & herb roasted potatoes, honey roasted carrots & parsnips, red
cabbage & tomato sauce (V - VG)

Pan Fried Seabass Fillet chive new potato cake, prawn bisque, fennel & mint salad (GF)

DESSERTS

Christmas Pudding brandy sauce, red currants (V - GFA - VGA)

Black Forrest Cheesecake chocolate shavings (V - GFA)

Double Chocolate Brownie vanilla ice cream, chocolate sauce (VGA)

Orange Sorbet & Cherry Compote (V - VG)

CHRISTMAS FAYRE ORDER FORM

Pre-order forms are required for parties of 10 or more. £10 non-refundable deposit is required at the time of booking.

Pre-order forms and full payment is required one month before date of booking.

Contact Name:																	
Contact Phone:							Adults:					Children:					
Time:	Date:																
GUEST NAME Please include dietary requirement	ALLERGENS	SOUP	BEETROOT	CAMEMBERT	GAME TERRINE	SCAMPI	TURKEY	BEEF	CHICKEN	WELLINGTON	SEABASS	CHRISTMAS PUDDING	CHEESECAKE	BROWNIE	SORBET	CHEESE & BIS.	
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THE CELTIC ARMS

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